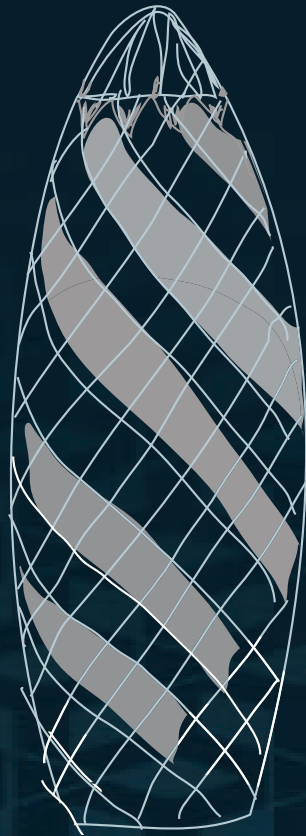


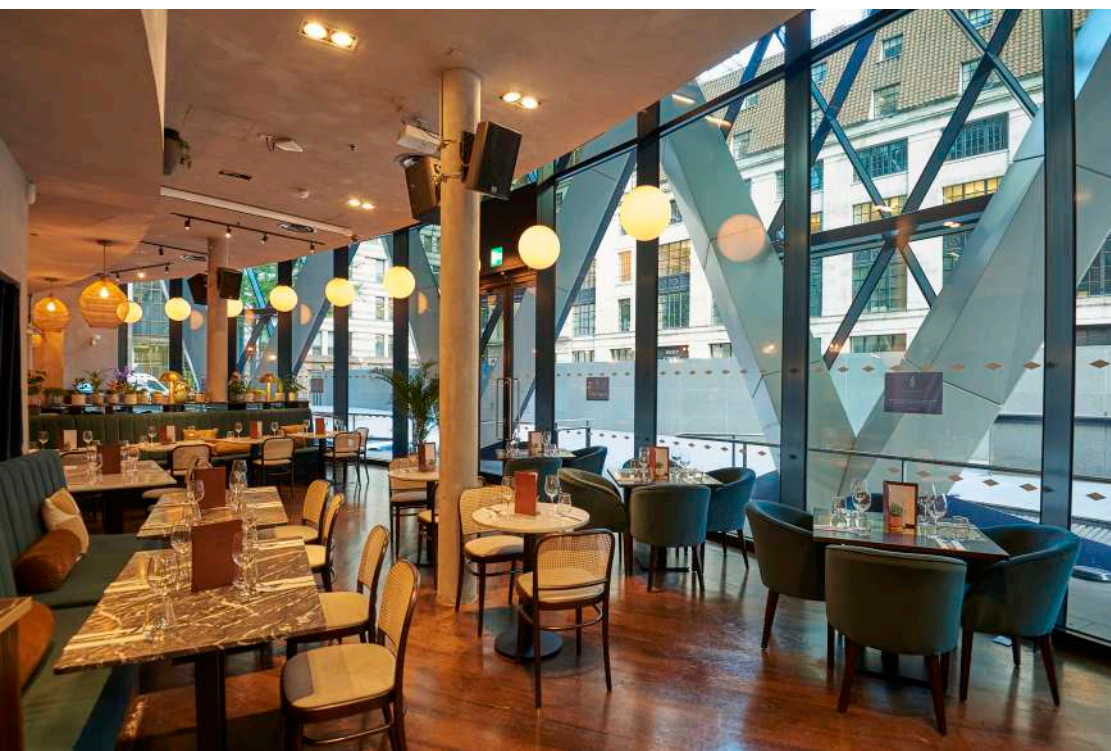
THE  
**STERLING**



[WWW.THESTERLINGBAR.CO.UK](http://WWW.THESTERLINGBAR.CO.UK)



# THE STERLING



Liverpool Street / Bank  
500 standing / 160 seated

30 Saint Mary Axe, London EC3A 8BF

Tel: 0207 929 3641

Email: [events@thesterlingbar.co.uk](mailto:events@thesterlingbar.co.uk)



# MAIN BAR

The Main Bar features an open plan kitchen that leads to the perfect spot to enjoy breakfast, lunch, dinner or simply drinks after work. Surrounded by an influx of natural daylight from the terrace, the flexible layout proves ideal for any special occasion or event.

*Immediate access to the terrace*

*Interlink to the drawing room*

*Bar and open plan restaurant space*

*AV equipment*

*DJ equipment*

80 STANDING / 60 SEATED





# DRAWING ROOM

The drawing room links from the main bar and is perfect for a private party. Enjoy the semi-exclusive hire while still benefiting from the bustling atmosphere. It also hosts its own private entrance for that extra bit of privacy.

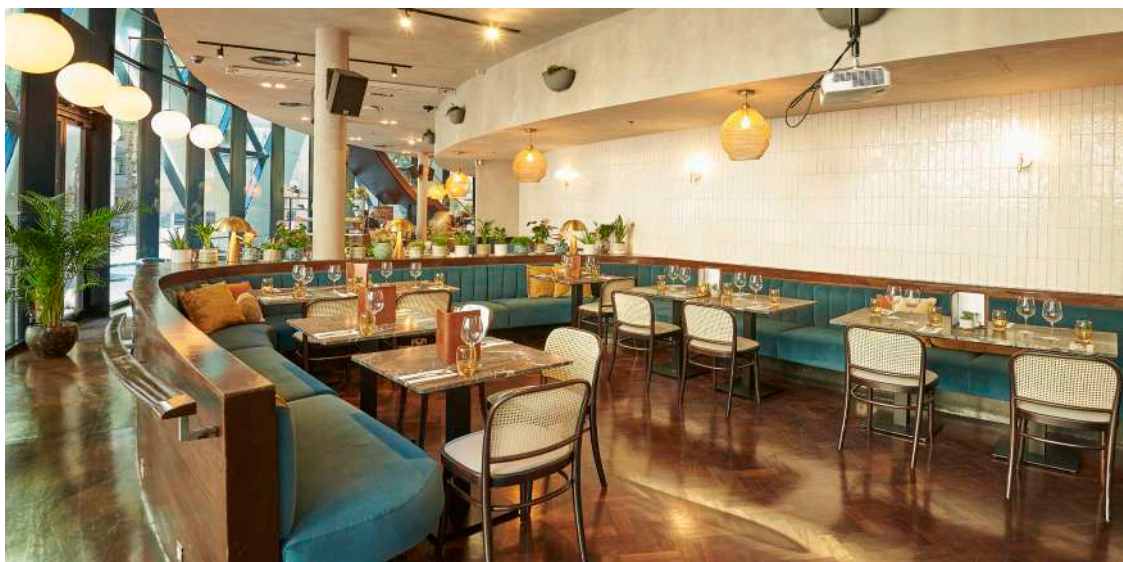
Full AV equipment makes the Drawing Room the ideal area for product launches, breakfast meetings, conferences and more.

*Private entrance*

*Full AV equipment*

*Semiprivate area*

60 STANDING / 30 SEATED





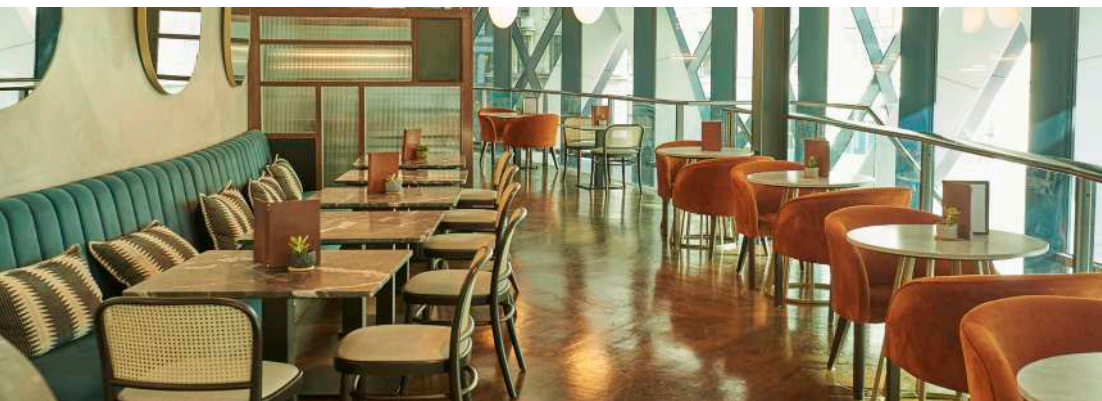
# MEZZANINE

The mezzanine holds its own private bar and is the perfect area for special occasions, corporate meetings and private events or simply after work drinks with friends or colleagues. With a fantastic view outside of The Gherkin, host your next event in our Mezzanine area.

*Private Bar*

*Full AV equipment*

100 STANDING / 75 SEATED





# TERRACE

The outside terrace is like no other, a perfect sunshine hotspot!  
Ideal for your next summer event, we can offer semi-private areas for larger groups or simply a table for two to enjoy our summer cocktails or range of fine wines. Discover our wheelbarrow packages - perfect for any celebration with colleagues or friends.

500 STANDING / 200 SEATED



# BEER AND CIDER PACKAGES

## BUNDLE BOX

6 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
4 x Old Mout cider  
2 x Selected White or Rosé wine  
£115

## BEER BOX

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
£140

## MULTI BOX

15 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
2 x Selected White or Rosé wine  
£140

## CIDER BARROW

36 x Old Mout cider  
£230

## MIXED BARROW

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
6 x Old Mout cider  
2 x selected White or Rosé wine  
£225

## BEER BARROW

48 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
£270

## MIX & MATCH

Reserve an area in our bar and have some drinks  
and nibbles waiting for your arrival.

We tailor our packages to suit any of your requirements

Want to add more to your package?  
Speak to our team today!

# PRE-ORDER PACKAGES

## PROSECCO

£140.00

Enjoy four bottles of prosecco

*Galanti DOC*

## MINI PROSECCO

### BARROW

£450.00

45x Galanti mini Prosecco 200cl

## WINE

£95.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
El Velero Verdejo *or*  
Tempranillo 'Caminante', Vina Albergad *or*  
Cinsault Rosé, Granfort

£135.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Sauvignon Blanc, Ruakana *or*  
Picpoul de Pinet, Chateau de la Mirande  
&  
Pinot Noir, La Boussole *or*  
Salice Salentino Riserva, Marchese di Borgosole *or*  
Réserve de Gassac Rosé, Pays de l'Hérault

£165.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Gavi di Tassarolo "La Fornace" *or*  
Mâcon Chardonnay, Les Cadoles *or*  
Rioja Crianza 'Alfaro', Vinos Heraclio  
*with*  
Malbec Ballena del Sur *or even*  
Provence Rosé, Château d'Ollières

£350.00

Enjoy the below four bottles:

Combine  
X2 Volnay 1er Cru "Clos Des Chenes"  
&  
X2 Meursault, Jean Javillier



# BOARDS

## THE STERLING

£36.00

Hummus & flatbreads (VG),  
crispy squid & lime aioli,  
sticky honey mustard sausage,  
mushroom arancini (V), truffle mayo,  
buttermilk fried chicken,  
blue cheese mayo

## THE SAUSAGE

£33.00

Mini chorizo,  
lamb kofta, chilli, coriander, garlic yoghurt,  
sticky honey mustard sausage,  
onion rings, mustard, ketchup

## THE VEGETARIAN

£31.00

Mushroom arancini (V), truffle mayo,  
hummus & flatbreads (VG),  
buffalo cauliflower tempura  
& ranch dressing (VG),  
tapenade & crudité (VG),  
sweet potato wedges (VG)

## TORTILLA CHIPS & SALSA BOARD

£26.00

Tortilla chips chilli & garlic salt,  
guacamole, pico de gallo,  
jalapeño 'cheese' (VG)

## CHARCUTERIE & CHEESE BOARD

£33.50

Parma ham, spicy chorizo,  
Lomo, Napoli salami, cheddar, Stilton,  
Somerset brie, bread sticks, crackers,  
chutney, cornichons





# FINGER FOOD

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## MEAT

£28.00

Buffalo fried chicken,  
blue cheese mayonnaise

Mini Cumberland sausages,  
honey & mustard glaze

Spiced lamb koftas,  
cucumber & mint yoghurt

Teriyaki beef skewers

## VEGETARIAN

£25.00

Mozzarella,  
tomato & black olive skewer (V)

Buffalo cauliflower tempura,  
ranch dressing (VG)

Mushroom arancini,  
parmesan, truffle mayonnaise (V)

## SEA FOOD

£28.00

Lemon Sole goujons,  
tartare sauce, lemon

Crispy fried squid,  
saffron aioli

Grilled King prawn skewers,  
garlic & parsley butter

## SWEET

£22.00

Mini chocolate tart,  
crème fraîche, honeycomb (V)

Churros,  
dark chocolate sauce (VG)

Lemon curd tart  
toasted marshmallow, lime (V)

# BOWLS

Min Ten people  
(Allow five bowls per person)

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Shepherd's pie,  
slow roasted shoulder of lamb,  
buttered mash, roasted roots  
£7.0

Traditional beer battered Haddock & chips,  
mushy peas, tartare sauce  
£6.50

Mushroom arancini,  
charred tomato & pepper salsa,  
rocket, parmesan  
(V) (VG on request)  
£6.50

Sirloin steak & chips,  
peppercorn sauce  
£8.00

Pea tortellini,  
broad beans, lemon, pea shoots, chive emulsion (VG)  
£6.50

Roast chicken Caesar  
gem lettuce, anchovy dressing  
£6.00



# CANAPÉ

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Four bites for £12.00 per head

Six bites for £17.00 per head

Eight bites for £20.00 per head

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Smoked Salmon, cucumber, crème fraîche

Chilli crab mayonnaise, lettuce cup, coriander, lime

Prawn cocktail, Marie Rose, gem lettuce

Fried calamari, aioli, lemon

Hummus, dukkah, crispy flat bread (VG)

Brie bites, truffle mayonnaise (V)

Salt baked beetroot, creamed goats cheese (V)

Sun-dried tomato tartare, rocket, 'feta' (VG)

Parma ham, rocket & parmesan

Chicken liver parfait on toast, onion jam

Rare roast beef, Yorkshire pudding, horseradish









# FRUITS DE MER BUFFET

£70.00 per head  
without lobster

£90.00 per head  
with lobster

*All served with fresh bread and condiments*

Boiled Atlantic prawns

London cure smoked Salmon

Hand picked Cornish crab

Canadian Lobsters  
(1/2 per person)

Smoked Mackerel pâté

Caesar salad,  
rosemary croutons, cos, parmesan,  
anchovy dressing

Cornish potato salad,  
capers, parsley, spring onion, dill

Heritage tomato & red onion salad,  
steamed Basmati rice, coriander,  
black pepper, lemon





# SET MENU 1

Two courses £27.00 / Three courses £32.00

Spiced butternut squash soup,  
toasted pumpkin seeds (VG)

Chicken liver parfait,  
onion marmalade, cornichons, toast

Oak smoked Salmon,  
capers, lemon, horseradish cream,  
pickled cucumber

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Grilled breast of chicken,  
green beans, potato purée,  
wild mushroom sauce

Grilled salmon,  
warm niçoise salad, anchovy,  
olive, caper, mustard dressing

Pea tortellini,  
asparagus, edamame,  
peashoots, lemon butter (VG)

230g dry aged ribeye steak  
pepper sauce, rocket, grilled tomato, fries  
(+£10 supplement)

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Treacle tart,  
clotted cream (V)

Vegan passionfruit cheesecake,  
mango sorbet, tropical fruit salad (VG)

# SET MENU 2

Two courses £39.50 / Three courses £47.00

Lobster & prawn cocktail,  
cos, apple, cucumber, Marie Rose

Burrata,  
charred tomato, wood roasted peppers,  
chilli, basil, grilled sourdough (V) (VG on request)

Angus beef carpaccio,  
rocket, crispy capers,  
horseradish & mustard mayonnaise

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Wild mushroom & truffle risotto,  
shaved parmesan  
(V) (VG on request)

Roasted rack of lamb,  
potato gratin, green beans, red wine sauce

230g dry aged ribeye steak,  
charred tomato, rocket, fries,  
peppercorn sauce

Roasted Seabass,  
herb crushed potatoes, grilled broccoli,  
tomato & caper vinaigrette

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Chocolate brownie,  
salted caramel, vanilla ice cream  
(V) (VG on request)

Vegan passionfruit cheesecake,  
mango sorbet, tropical fruit salad (VG)

Selection of British & French cheeses,  
crackers, chutney

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OUTSIDE  
VIRTUAL TOUR



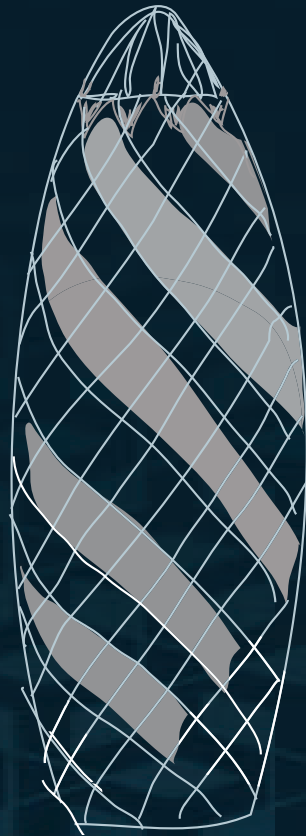
MEZZANINE  
VIRTUAL TOUR



MAIN BAR  
VIRTUAL TOUR



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